



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

METAVANTE CORPORATION
METAVANTE FOOD SERVICE
11000 W Lake Park Dr
Milwaukee, WI

4/1/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-101.11	The chocolate covered pretzels, cookies, pies, donuts or foods not made on the premise must have the ingredients available to the consumer. You need to provide a list of ingredients for commercially prepared foods. You may tape the label to the cabinet, make a binder/notebook and place it on top of the cabinet for customers. All food must be safe, unadulterated and honestly presented.	4/15/2013
3-306.11	At the bakery case the muffins were not protected by a sneeze guard. Move the muffins over to a different area or install a sneeze guard on this unit. Install a side panel to the hot holding unit at the display area. Provide effective food shields.	4/15/2013



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- 3-501.16 At the grill drawers the veggie burger 48F, chicken breast 47, and diced ham at 48F. At the salad bar the diced ham 48F, cottage cheese 49F and pasta salads at 47F. Potentially hazardous food must be held cold at 41 degrees of below. 4/15/2013
- At the display area you need to discontinue storing topping on ice. Mechanical refrigeration only. You have a unit there. Make sure it works and install a sneeze guard with a top and 2 sides. An extension for this item may be given upon request. Contact inspector Karen at 286-8544 for extension.
- 3-501.17 Inconsistent date marking system, some is dated the day it expires and some is dated the day it was cooked/prepped and some not dated at all. Come to a decision on your date marking practices and date accordingly. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. 4/15/2013
- 4-501.11 Repair the following pieces of equipment. 4/15/2013
1. Repair the grill cold holding drawers so that food is 41F or below. Discontinue storing potentially hazardous foods in it until it is repaired.
 2. Repair the juice cooler so that it holds foods/beverages at 41 or below.
 3. Repair the salad bar unit so that toppings and salads are held at 41F or below.

Notes:

FDL ok
CFM is Robin Bauer exp. 6/2/2013

Dishwasher runs at 1773.3F pass

On 4/1/2013, I served these orders upon METAVANTE CORPORATION by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature